

**In the Claims:**

**Listing of claims:**

Please cancel claims 2-14 without prejudice or disclaimer.

1. (original) Process for obtaining a furan lipid-rich unsaponifiable material from avocado, characterized in that it comprises the following successive steps:

- (1) a step of controlled dehydration of fresh avocados or of avocados that have undergone preliminary transformations, performed at a temperature of between -50°C and 75°C,
- (2) a step of extraction of the oil from dehydrated fruit,
- (3) a step, alternatively,
  - a. of heat treatment of the extracted oil at a temperature that can range from 80 to 150°C, and then a step of concentration of the unsaponifiable fraction of the oil, or
  - b. of a step of concentration of the unsaponifiable fraction of the oil, followed by a heat treatment at a temperature that can range from 80 to 150°C, followed by
- (4) a step of saponification and extraction of the unsaponifiable material.

2. – 14. (Canceled).